

## William's Use-Up-the-Fall-Vegetables Soup

(Serves 4-6)



1/4-1/2 lb (100-250g) streaky bacon  
1 medium onion, chopped  
1 cup rutabaga/swede or other squash, chopped  
1 cup/250g yam, chopped  
1 large carrot, chopped  
1/2 cup (125g) corn, cut from cob or frozen  
1 large apple, peeled and chopped  
1/4 (1 ml) tsp dried thyme  
1/8 tsp (1/2 ml) ginger  
1/8 tsp (1/2 ml) nutmeg  
4 cups/900 ml chicken stock

Chop bacon into 1/2 inch strips and cook until crispy. Remove to paper towel. Saute onion until transparent in bacon fat. Add chicken stock and rest of ingredients.

Cook for at least an hour. Mash with a potato masher to thicken.

Serve with bread or crackers.

*To make a larger batch for more people, simply double or triple the recipe.*